

exposing raw shellfish to hydrostatic pressure at ambient temperature for a period of time sufficient to cause [destruction] elimination of [the] pathogenic naturally-occurring marine bacteria [organisms] without substantially affecting sensory characteristics of said raw shellfish.

*Sub* **Claim 3 (amended)** A process of destroying bacteria in raw molluscan shellfish, while **said** shellfish is in a shell, comprising the steps of:

providing a pressure vessel;  
depositing said shellfish into said pressure vessel;  
loading a pressure transmitting liquid into said pressure vessel;  
pressurizing said pressure vessel to between about 20,000 p.s.i. and 50,000 p.s.i. **for a period of time of between 1 and 15 minutes**, thereby causing [destruction of said] elimination of naturally-occurring marine bacteria, while retaining sensory characteristics of said shellfish; and then

retaining said shellfish at a temperature below ambient temperature.

*Sub* **Claim 4 (amended)** The process of **Claim 3**, wherein said raw shellfish is exposed to isostatic pressure for [1-15 minutes] a time period sufficient to eliminate Vibriones bacteria.

Please cancel Claim 5 without prejudice.

*Sub* **Claim 6 (amended)** A process of treating raw [molluscan shellfish] oysters in a shell, which comprises:

*Sub* exposing [said shellfish] raw oysters to a hydrostatic pressure of between 25,000 p.s.i. to 50,000 p.s.i. for 1-15 minutes at ambient temperature, thereby [destroying] eliminating pathogenic Vibriones bacteria [organisms] in said [raw shellfish] oysters.